



// feel the Dublin vibe, taste the Italian soul, experience the Sardinian twist //

To Share

- Tagliere Sardegna.** (1a,2,9,12,13)
 Selection of artisan cured meats and cheeses, grilled vegetables, artichokes, breads, olives, more. **24x2 ppl / 31x3 ppl / 40x4-5 ppl**
Every cured meat is sliced at the moment of the order with our hand crank 'Italma' meat slicer, for a better quality and taste.
- Prazzida.** (1a,2,9,12,13) **V**
 Focaccia with fried aubergines, semi sundried tomatoes, taggiasche olives, stracciatella cheese, basil oil. **17**
- Day Off.** (1a,2,6)
 Focaccia with parsley butter, Cantabrian anchovies, parsley, garlic. **18**
- Tagliere di formaggi artigianali.** (1a,2,9,12,13) **V**
 Selection of cheeses with honey, homemade compote, warm focaccia, carasau bread. **16**

Starters

- Crostino Croke.** (1a,2,6)
 Toasted bread, stracciatella, datterini tomatoes, Cantabrian anchovy. **16**
- Bruschetta.** (1a,2,14) **V**
 Toasted bread, sliced 'datterini' tomatoes, PDO buffalo mozzarella, EVO oil, balsamic vinegar reduction, rocket. **13**
- Polenta frita.** (1a,2)
 Fried polenta, truffle paste, spinach, crispy pancetta, gorgonzola fondue. **14**
- Caprese di bufala Campana.** (2) **V** **⊗**
 PDO buffalo mozzarella from Campania, vine tomatoes, basil, basil EVO oil. **14**
- Burrata.** (2) **V** **⊗**
 PDO burrata, red and yellow 'datterini' tomatoes, taggiasche EVO oil. **16**
- Croquette.** (1a,2,5,12,13)
 Potatoes and mix cured meat croquette, roast pumpkin cream, vegan garlic mayo. **14**
- Fagottino.** (1a,2,4a,9,12,13) **V**
 Baked "Dublin Hills" goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. **14**
- Battuta di manzo.** (2,6) **⊗**
 Hand minced beef tartare, stracciatella, Cantabrian anchovy. **18**
- Calamari fritti.** (1a,6,7,8,9,12,13)
 Fried calamari served with homemade vegan garlic dip.
STARTER 14 / MAIN 23
- Insalata di misticanza.** (2) **V** **⊗**
 Mix leaves, apple stripes, pecorino cheese, poppy seeds, pumpkin seeds, Chef's special dressing. **14**
- Salmono marinato.** (6) **⊗**
 Ginger and lemon dry marinated salmon, seasonal vegetables, citronette, orange mayo, slice of orange. **16**

Ask our staff about today's desserts

Pasta

⊗ gluten free pasta available on request

All our fresh egg pasta is produced by Santo.ie

- Fregola ai frutti di mare.** (1a,5,6,7,8,11,14) **🍷**
 Hand-made little spherical pasta with mix seafood, cherry tomatoes, chilli, white wine sauce. **26**
- Lasagne all'emiliana.** (1a,2,5,9,11,12,13,14)
 Layers of pasta, bolognese sauce, béchamel, parmesan. **20**
- Culurgiones.** (1a,2) **V**
 Handmade potatoes, pecorino cheese and mint ravioli with tomato and basil sauce. **24**
- Malloreddus alla Campidanese.** (1a,5,11,14)
 Sardinian small shell pasta, tomato sauce, onions, saffron, sausages, dill. **20**
- Spaghetti al ragù.** (1a,5,11,14)
 Spaghetti with slowly cooked minced Irish beef and pork "bolognese" ragù. **19**
- Risotto.** **⊗** Ask our staff for today's risotto. **23**
 Our risotto recipe change daily.
- Ravioli.** (1a,2,5) **V**
 Porcini and asiago cheese ravioli, pumpkin cream, mushrooms. **23**
- Pappardelle al ragù di cervo.** (1a,5,11,14)
 Pappardelle with slowly cooked wild Irish venison ragù, parsley oil. **22**
- Bucatini cacio, pepe e carciofi.** (1a,2,11) **V**
 Bucatini 'Mancini' with traditional 'cacio e pepe' sauce (pecorino romano, black pepper), fried artichokes hearts. **21**
- Linguine alla rana pescatrice.** (1a,6,11)
 Linguine Mancini with celeriac cream, monkfish, grey mullet roe "bottarga", dill, mint oil. **24**

Mains

Every main is served with a side dish. Choose yours.

- Zuppa di pesce.** (1a,6,7,8,11,14) **🍷**
 Seafood stew with fillet of fish, mixed shellfish, tomato sauce white wine, garlic toasted bread. **28**
- Costolette d'agnello.** [served pink] (11,14) **⊗**
 Sous vide Irish lamb cutlets, roasted pumpkin cream, pan sautéed savoy cabbage, demi-glace. **31**
- Filetto di manzo.** [28 days dry aged] (2,11,14) **⊗**
 8oz grilled Irish beef fillet, sous-vide pumpkin, goat cheese drops, mushrooms and rice chips, pumpkin seeds, demi-glace. **41**
- Suprema di pollo.** (2,11,14) **⊗**
 Oven baked chicken supreme filled with spinach, smoked cheese, wrapped with pancetta, mash potatoes, demi-glace. **26**
- Rana Pescatrice.** (6,7,11,14) **⊗**
 Courgette wrapped monkfish fillet, bisque, mix herbs, taggiasche olives bits, dry datterini tomatoes. **28**

- Patate fritte.** (2,9) **V** Fried chips.
- Patate arrosto.** **V** **⊗** Baby roasted potatoes.
- Insalata mista.** **V** **⊗** Mix salad.
- Fagiolini alla 'nduja.** **⊗** **🍷** 'nduja greenbeans.

SUPPLIERS LIST

Fish
 Sustainable
 Seafood Ireland
 (📍 ssi_wholesale)

Meat
 Corrigan's
 Drumcondra
 (📍 corrigans_butchers)

Fresh pasta
 Santo (📍 santo.dublin)
cured meat and cheeses
 100% Italy

Goat cheese and Fresh eggs
 Timmy Mc Glynn
 (📍 dublinhillsgoatscheese)

Bread
 Russel street
 Bakery
 (📍 russellst.bakery)

Pasta Mancini, Riso San Massimo
 Harvestalk
 (📍 harvestalk)